

Pecan Logs

INGREDIENTS:

- 1 pound Dry Fondant
- 2 cups Marshmallow Cream
- 1 tsp Vanilla Extract
- 1.5 pounds Peter's Caramel
- 18 ounces Chopped Pecans



TOOLS FROM CKSA:

- Parchment
- Silicone Mat
- Cookie Sheet
- Spatula

DIRECTIONS:

1. Knead together dry fondant, marshmallow cream and vanilla.
2. Butter hands & shape into 1"x 3" logs & set on parchment paper. Place marshmallow logs in freezer until firm, not frozen.
3. Put caramel into microwave-safe bowl. Heat in microwave, a few seconds at a time, stirring between times until fluid.
4. Take logs out of the freezer one at a time & dip into caramel, reheating caramel as needed.
5. Quickly roll into chopped pecans. Tightly wrap with plastic wrap so the logs maintain their shape.
6. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.